

Grilled Eggplant



PREPARATION TIME
20 minutes



COOKING TIME
5 minutes



PERFECT PARTNER
pork kebabs



Fresh lemon juice is essential to the distinctive flavor of this side dish. Buy several pounds of lemons during peak season. Squeeze the juice and freeze in ice-cube trays. One cube will equal 1 tablespoon juice.

SHOPPING LIST

• eggplant • lemon

ON HAND

• oil • garlic salt
• salt

INGREDIENTS

- 2 medium eggplants
- 1 teaspoon salt
- 2 tablespoons vegetable oil
- 2 tablespoons lemon juice
- 1/2 teaspoon garlic salt

SERVES **4**

COOKIN'
Express

- Use tongs to turn the eggplant instead of a fork. The slices are very delicate and could fall apart if pierced.

Make Ahead

You can prepare the oil, lemon juice and garlic salt marinade up to 4 hours ahead.

◆ VARIATION

For a medley of grilled vegetables, add zucchini, sliced lengthwise, and thick onion slices to the marinade. Grill with the eggplant.

- 1** Preheat grill or broiler. Grease grill rack or broiler pan. Slice eggplants into 1/2-inch-thick slices.



- 2** Sprinkle salt over eggplant slices. Let sit for 15 minutes; pat dry with paper towels.

- 3** Meanwhile, combine oil, lemon juice and garlic salt in a small bowl. Brush oil mixture onto both sides of each eggplant slice.



- 4** Grill eggplant, turning once, until tender, about 2 minutes on each side.